Data Tables- 7th Period

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| Test/Flask | Condition | Fermentation observed | Gas produced cm3 |
| **Temperature**  A | Sucrose + Ice | 25min  No Bubbling observed, almost no inflation. | 8.5 |
| 35 min.  A thin layer of foam at the top of the solution. | 9.6 |
| 45min.  No bubbles. | 9.7 |
| B | Sucrose + Room Temp | 25min  Balloon inflating, bubbles filling beaker. Balloon briefly punctured. | 15.6 |
| 35 min.  Beaker full of bubbles. | 18 |
| 45min.  Balloon deflating. Bubbles falling. | 17.2 |
| C | Sucrose + 40°C | 25min  Balloon rapidly inflating. | 24.8 |
| 35 min.  Still inflating quickly, larger amount of bubbles. | 26.6 |
| 45min.  Bubble level fell. | 28.3 |
| D | Sucrose + 80°C | 25min  No Bubbles. Slow inflation. | 14 |
| 35 min.  Bubbles still have not formed. | 15.5 |
| 45min.  A small film of foam was created on top of the liquid. | 16 |
| **Water Activity**  E | 40°C + No Sucrose | 25min | 0 |
| 35 min. | 0 |
| 45min. | 0 |
| F | 40°C + 5 g Sucrose | 25min | 21.5 |
| 35 min. | 24 |
| 45min. | 25 |
| G | 40°C + 30 g. Sucrose | 25min | 19.5 |
| 35 min. | 21.5 |
| 45min. | 22 |
| H | 40°C + 50 g. Sucrose | 25min | 15 |
| 35 min. | 16 |
| 45min. | 17 |

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| Test/Flask | Condition | Fermentation observed | Gas produced cm3 |
| **pH**  A | 40°C + pH3 | 25min – killed it | Not enough to measure |
| 35 min. | Not enough to measure |
| 45min. | Didn’t finish |
| B | 40°C + pH5 | 25min – grew | 15cm |
| 35 min.- grew!! Bubbles! | 20 cm |
| 45min. – didn’t finish | Didn’t finish |
| C | 40°C + pH7 | 25min - grew | 14cm |
| 35 min.- grew into a balloon | 20cm |
| 45min. – kept growing | 22.5cm |
| D | 40°C + pH10 | 25min- grew | 15.5 cm |
| 35 min.- yeast went into the balloon | 21cm |
| 45min. – started to die down | 21.5cm |
| **Nutrient**  E | 40°C +5 g Fructose | 25min  Bubbles increase significantly. | 15cm |
| 35 min.  More bubbles than before. | 18cm |
| 45min.  Entire flask filled with miniscule bubbles. | 20cm |
| F | 40°C + 5 g Dextrose | 25min  Not many bubbles form. | 14cm |
| 35 min.  Almost as many bubbles as the other flasks. | 17cm |
| 45min.  Flask fills with bubbles. | 19.5cm |
| G | 40°C + 5 g. Sucrose | 25min  Bubbles rise into the balloon | 17cm |
| 35 min.  There is a gap of air between the bubbles and the liquid. | 19.5cm |
| 45min.  The flask is completely filled with tiny bubbles. | 21cm |
| H | 40°C + 5 g.Maltose | 25min  Bubbles start to form | 15cm |
| 35 min.  Bubbles fill the flask | 17.5cm |
| 45min.  The bubbles have settled; not many are left | 19cm |